



CASTELLO DI VOLPAIA

2021 CHIANTI CLASSICO RISERVA DOCG



The Volpaia Chianti Classico Riserva features the della Volpaia family coat of arms. The family took its name from the village of Volpaia itself. Lorenzo della Volpaia (1446-1572), an architect, goldsmith, mathematicians and clockmaker, founded a Florentine dynasty of clockmakers and scientific-instrument makers that included his son Camillo, Benvenuto and Eufrosino, and nephew Girolamo. As clockmaker, Lorenzo gained fame and honor with the construction of the *Orologio dei Pianeti* (Planetary Clock). Lorenzo also built the clock at the *Palazzo Vecchio* in Florence. He was a friend of Leonardo da Vinci and took part in the discussion on the placements of Michelangelo's David. The della Volpaia instruments are on display at the Science Museum in Florence and Greenwich (United Kingdom), the *Palazzo Vecchio* in Florence and the Adler Museum in Chicago.

COMPOSITION 100% Sangiovese

VINEYARDS Casavecchia, Cassetto, Castellino, Campo a Prato, Pratulino, Santa Caterina, Santa Maria Novella, Vignavecchia

VINES PLANTED 1970 – 2002

SOILS All vineyards have light soils consisting of sandstone except Castellino (clay), and Santa Maria Novella (clay).

ELEVATION On slopes between 1,300-1,970 ft.

EXPOSURE South, southeast, southwest

DENSITY 1,038-2,306 vines/acre

TRAINING Guyot training system in all vineyards

VINTAGE NOTES The 2021 vintage began with a rather hot March which was followed by a sharp drop in temperature at the beginning of April. Fortunately, this did not cause much damage to the buds. April and May were characterised by lower than average temperatures and plenty of rain. Summer was very hot and there was very little rainfall. From mid-August temperatures became milder with little rain continuing. The harvest began slightly earlier than usual.

HARVEST DATES From September 27th to October 15th 2021

BARREL AGING 24 months - in oak casks (combination of Slovenian and French) and minimum 3 months in bottle.

CASE PACK 6-12/750ml

ALCOHOL/T.A./R.S. 14% / 6g/L

TASTING NOTES The Chianti Classico Riserva has a ruby red hue with a trace of garnet. The nose is elegant, displaying hints of spice and fruit. This is a well-structured wine with smooth tannins and a long finish.



UVE BIOLOGICHE - ORGANIC GRAPES